

# **Parmesan Truffle Popcorn**

*Makes 4 quarts:*

## **Ingredients**

2 tablespoons vegetable oil  
1/2 cup popcorn kernels  
2 tablespoons truffle butter  
2 tablespoons good quality olive oil  
kosher salt  
freshly grated Parmesan cheese, for garnish

## **Preparation**

In a small saucepan, slowly melt the truffle butter with the olive oil over low heat until just combined. Give the pan a shake to emulsify and remove from heat.

In a tall pot over medium heat, heat 2 tablespoons vegetable oil until shimmering.

Throw a couple of corn kernels into the pot and when they pop, it's time to add the popcorn.

Pour in the kernels and cover.

Shake the pot while the corn pops, until the popping slows, about 3 minutes.

Turn off the heat.

Pour the truffle butter/oil over the popped corn and toss thoroughly to coat.

Lightly sprinkle the popcorn with kosher salt and toss again.

Pour into a large bowl and use a microplane or hand grater to shave Parmesan cheese over popcorn.

Serve immediately.

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